@gothelneyfarmer together with Purple Spoon presents:

'Emiliano Supper'

a journey through the heart of the Italian food valley in Emilia Romagna

Purple Spoon says:

you don't have to do that really fast 'chop-chop-chopping' of vegetables or do 'flippy' things with a saucepan to know good food, or cook it for that matter! Kate spent 6 years in Italy (her husband Jglis is from Italian food valley 'Reggio Emilia') and tonight's dishes represent a typical feast from that area - Italy's gastronomic treasure, home to Parmigiano-Reggiano, balsamic vinegar, prosciutto di Parma and tortellini! This is going to be an authentic experience inspired in Italy, sourced and cooked in Somerset.



SUN, 7 MAY 12:30 Sunday Roast @gothelneyfarmer

The Stableblock @gothelneyfarmer, Bridgwater

£23

#FoodDrink #Gala



Oriental Cookery Class with Maureen Suan Neo

The Stableblock @gothelneyfarmer, Bridgwater

530

#FoodDrink #Course



SAT, 3 JUN 19:30 Tour of The Orient

Gothelney Farmer, Bridgwater

#FoodDrink #Gala

Aperitivo

Bianchino Frizzante

Antipasto

Polenta con salsiccia Erbazzone Pere e parmiggiano Cubetti di mortadella

Cured Meats & Cheeses served with Lambrusco, Gnocco & Tigelle

Coppa

Culatello

Whole Fennel Salami

Black Pepper & Garlic Salami

Pancetta

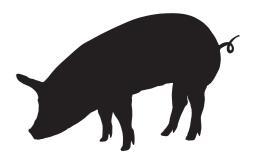
Pinzimonio

Desert & Limoncello



Those of you already following us **@gothelneyfarmer** will already understand our obsession with all things crops, heritage grain & our growing pork empire as well as getting people down & dirty on the farm through AirBnb.

For 2017 we open the farm gate to you through a series of Supper Club pop-ups - a chance to experience all the farm has to offer at informal, convivial evenings focused on flavour, provenance & authenticity.



Cured Meats & bread from the **Gothelney Farmer**, vegetables from **Riverford**,
Lambrusco & Bianchino Frizzante from **Emilia Romagna**